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UNITED STATES DEPARTMENT OF AGRICULTURE



## Consumer Protection Programs

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Publication Number 70-22



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CFR AMENDMENT 70-36	9 CFR Part 311, Meat Inspection, Disposal of Diseased Carcasses and Parts; Tapeworm Cysts in Cattle (F.R. Doc. 70-15089; Filed Nov. 6, 1970; 8:51 a.m.)
CP NOTICE 58 (CORRECTION)	Moisture Absorption and Retention Restrictions for Poultry - In last paragraph of CP Notice 58 reference is made to BIP 70-22. This should read 70-21.
CP NOTICE 59	State Inspected Plants Eligible to Bid on Contracts Offered by Government Agencies
CHANGE 45	✓ Manual of Meat Inspection Procedures



UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, Oct. 19, 1970

USDA Certifies Missouri's Poultry Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Missouri poultry inspection program equal to the Federal one, under provisions of the Wholesome Poultry Products Act.

As a result, Missouri now has full responsibility for inspection of poultry slaughter and processing plants doing business wholly within the state. Twenty-three intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Missouri had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Missouri's budget for poultry inspection comes from Federal matching funds supplied by C&MS.

Missouri joins three other states in having "at least equal to" poultry inspection status: California, New Mexico and South Carolina. These three states were certified in July.

4290

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USDA 3249-70



UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, Oct. 27, 1970

USDA Certifies Idaho's Meat Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Idaho meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Idaho now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. Fifty-five intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Idaho had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Idaho's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Idaho joins four other states in having "at least equal to" meat inspection status: California, Florida, Maryland and New Mexico.

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4352

USDA 3324-70



UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, Oct. 28, 1970

USDA Certifies Tennessee's Meat Inspection Equal to Federal:

The U.S. Department of Agriculture today certified the Tennessee meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Tennessee now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the State. The certification will affect 247 intrastate plants now operating there.

To earn "at least equal to" status, Tennessee had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Tennessee's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Tennessee joins 6 other States in having "at least equal to" meat inspection status: California, Florida, Idaho, Maryland, New Mexico and Washington.

4367

USDA 3346-70

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UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, Oct. 28, 1970

USDA Certifies Washington's Meat Inspection Equal to Federal:

The U. S. Department of Agriculture today certified the Washington meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Washington now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. Thirty-nine intrastate plants now operating there will be affected by the certification.

To earn "at least equal to" status, Washington had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Washington's budget for meat inspection comes from Federal matching funds supplied by C&MS.

Washington joins five other states in having "at least equal to" meat inspection status: California, Florida, Maryland, New Mexico, and Idaho.

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4368

USDA 3347-70



UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285  
McDavid DU 8-4026

Washington, Nov. 10, 1970

USDA Certifies Kansas' Meat Inspection Equal to Federal:

The U. S. Department of Agriculture today certified the Kansas meat inspection program equal to the Federal one, under provisions of the Wholesome Meat Act.

As a result, Kansas now has full responsibility for inspection of meat slaughter and processing plants doing business wholly within the state. The certification will affect 165 intrastate plants now operating there.

To earn "at least equal to" status, Kansas had to develop a law and regulations, financing and staffing, as well as actual inspection, matching the Federal program conducted by USDA's Consumer and Marketing Service.

Half of Kansas' budget for meat inspection comes from Federal matching funds supplied by C&MS.

Kansas joins 7 other states in having "at least equal to" meat inspection status: California, Florida, Idaho, Maryland, New Mexico, Tennessee and Washington.

4459

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USDA 3472-70



**UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE  
WASHINGTON, D.C. 20250**

**Consumer and Marketing Service  
HUMANELY SLAUGHTERED LIVESTOCK**

**Identification of Carcasses; Changes in Lists of Establishments**

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the lists (35 F.R. 12862, 14226, and 15655) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock are hereby amended as follows:

The reference to sheep and swine with respect to Kenton Packing Co., Establishment 36, is deleted. The reference to Sam Kane Packing Co., Establishment 337, and the reference to cattle and calves with respect to such establishment are deleted. The reference to swine with respect to Cedar Packing Co., Establishment 6118, is deleted.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely.

Name of establishment	Establishment No.	Cattle	Calves	Sheep	Goats	Swine	Horses	Mules
Caviness Packing Co., Inc.	200	(*)	(*)	-----	(*)	-----	-----	-----
The Lundy Packing Co.	413	-----	-----	-----	(*)	-----	-----	-----
Virgin Islands Packing Plant	482	(*)	(*)	(*)	(*)	-----	-----	-----
Pork Packers International, Inc.	520	-----	-----	-----	(*)	-----	-----	-----
Great Markwestern Packing Co.	1951A	(*)	-----	-----	-----	-----	-----	-----
University of California Department of Animal Science	6012	(*)	(*)	(*)	-----	(*)	-----	-----
H.A.S. Sweetmeat, Inc.	7025	-----	-----	-----	(*)	-----	-----	-----
Cribbs Sausage Co.	7424	-----	-----	-----	(*)	-----	-----	-----
Danville Meat Products	7486	(*)	(*)	(*)	-----	(*)	-----	-----
Stanley Locker Service	7632	(*)	-----	-----	(*)	-----	(*)	-----
Lundi Processing	7634	(*)	-----	(*)	-----	(*)	-----	-----
New establishments reported: 11.								
Beeville Packing Co.	377	(*)	-----	-----	-----	-----	-----	-----
H. H. Kelm Co.	630	-----	(*)	-----	-----	-----	-----	-----
Ruchti Bros.	749	-----	(*)	-----	-----	-----	-----	-----
Mount Vernon Meat Co., Inc.	6039	-----	-----	-----	(*)	-----	-----	-----
Brown's Meat Locker	7055	-----	-----	(*)	-----	-----	-----	-----
Community Abattoir, Inc.	7075	-----	-----	(*)	-----	-----	-----	-----
Cedar Ridge Meat Service	7607	-----	-----	(*)	-----	-----	-----	-----
Gackle Packing Co.	7631	-----	-----	(*)	-----	-----	-----	-----
New species reported: 8.								

Done at Washington, D.C., on November 3, 1970.

**KENNETH M. MCENROE,  
Deputy Administrator,  
Consumer Protection.**

[F.R. Doc. 70-15002; Filed, Nov. 5, 1970; 8:50 a.m.]



UNITED STATES DEPARTMENT OF AGRICULTURE  
 CONSUMER AND MARKETING SERVICE  
 WASHINGTON, D.C. 20250

[ 9 CFR Part 311 ]

**MEAT INSPECTION**

**Disposal of Diseased Carcasses and Parts; Tapeworm Cysts in Cattle**

Pursuant to the authority contained in the Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C., 601 et seq.), notice is hereby given in accordance with the administrative procedure provisions in 5 U.S.C. 553, that the Consumer and Marketing Service is considering amending § 311.23 of the revised Meat Inspection Regulations (9 CFR 311.23) effective December 1, 1970, to read as indicated below, to prohibit any cattle carcasses from being passed for human food at an establishment subject to the Act if one or more lesions of *cysticercus bovis* is found in the carcass, unless the carcass is first refrigerated or heated to destroy the infestation.

*Statement of considerations.* A principal function of the USDA Consumer Protection Program is to assure that the meat supply is safe, wholesome, and otherwise unadulterated. This responsibility requires that studies of inspection procedures and requirements be periodically conducted, giving cognizance to current scientific knowledge and possible changes in conditions affecting animal health. The U.S. Public Health Service has conducted a study of cysticercosis which raises question whether changes in our requirements should not be made. This study contributed to focusing attention upon this phase of the program. A review of the literature concerning the cystic form of *taenia saginata* (commonly known as *cysticercus bovis*) reveals that the finding of only one dead lesion is no indication that other lesions, which may be alive, are not also present in the carcass. In fact, the finding of one lesion is more likely an indicator that others coexist within the carcass. It

therefore appears that any carcass containing one or more such lesions should be handled in such a manner as to preclude human infestation. The literature indicates that removal of visible lesions does not necessarily effectuate safety. It appears that in order to assume human safety, carcasses displaying such lesions should be (1) condemned, (2) heated, or (3) refrigerated.

Thus the proposed amendment would require any cattle carcass affected with *cysticercus bovis* to be passed with restriction or to be condemned.

**§ 311.23 Tapeworm cysts (*cysticercus bovis*) in cattle.**

(a) Except as provided in paragraph (b) of this section, carcasses of cattle affected with lesions of *cysticercus bovis* shall be disposed of as follows:

(1) Carcasses of cattle displaying lesions of *cysticercus bovis* shall be condemned if the infestation is extensive or if the musculature is edematous or discolored. Carcasses shall be considered extensively infested if in addition to finding lesions in at least two of the usual inspection sites, namely the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, they are found in at least two of the sites exposed by (i) an incision made into each round exposing the musculature in cross section, and (ii) a transverse incision into each forelimb commencing 2 or 3 inches above the point of the olecranon and extending to the humerus.

(2) Carcasses of cattle showing one or more tapeworm lesions of *cysticercus bovis* but not so extensive as indicated in subparagraph (1) of this paragraph, as determined by a careful examination, including examination of, but not limited to, the heart, diaphragm and its pillars, muscles of mastication, esophagus, tongue, and musculature exposed during normal dressing operations, may be

passed for human food after removal and condemnation of the lesions with surrounding tissues: *Provided*, That the carcasses, appropriately identified by retained tags, are held in cold storage under positive control of a USDA Food Inspector at a temperature not higher than 15° F. continuously for a period of not less than 10 days, or in the case of boned meat derived from such carcasses, the meat, when in boxes, tierces, or other containers, appropriately identified by retained tags, is held under positive control of a Program Inspector at a temperature of not higher than 15° F. continuously for a period of not less than 20 days. As an alternative to retention in cold storage as provided in this subparagraph, such carcasses and meat may be heated throughout to a temperature of at least 140° F, under retention tags.

(b) Edible viscera and offal shall be disposed of in the same manner as the rest of the carcass from which they were derived unless any lesion of *cysticercus bovis* is found in these byproducts, in which case they shall be condemned.

Any person who wishes to submit written data, views, or arguments concerning the proposed amendment, may do so by filing them, in duplicate, with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 30 days after the date of publication of this notice in the *FEDERAL REGISTER*. All written submissions will be made available for public inspection at the Office of the Hearing Clerk during the regular business hours (7 CFR 1.27(b)).

Done at Washington, D.C., on November 4, 1970.

CLAYTON YEUTTER,

*Administrator,*

*Consumer and Marketing Service.*

[F.R. Doc. 70-15089; Filed, Nov. 6, 1970;  
8:51 a.m.]

UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

CP NOTICE 59

INFORMATION FOR: Regional Directors, Federal/State Cooperation Officers, State Officials, Other Government Agencies Officials

State Inspected Plants Eligible to Bid on Contracts Offered by Government Agencies

Consumer Protection Programs will issue semi-annually an updated listing of State inspected plants identified as having been certified as being "at least equal to" Federal meat and poultry inspection requirements.

Please add the attached names of newly certified plants to your current listing of "State Inspected Plants Eligible to Bid on Contracts by Government Agencies".

The next updated listing is scheduled for issuance in December 1970. In the interim, we will issue monthly additions to your current list.

*Kenneth M. McEnroe*  
Kenneth M. McEnroe  
Deputy Administrator  
Consumer Protection Programs

Attachment

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DISTRIBUTION: ES11,ES16,ES16-1,02010,02028,02032,  
02037,02039,02268,02083,02285,02293

November 12, 1970

Arizona

Armour Food Service  
241 West Jackson  
Phoenix, Arizona 85030

Floyd's Sausage House  
903 North Swan  
Tucson, Arizona 85711

California

All Plants (Meat and Poultry)

Florida

All Plants (Meat Only)

Idaho

All Plants (Meat Only)

Maryland

All Plants (Meat Only)

Missouri

Hickory House  
Box 11  
Crane, Missouri 65633

Missouri

All Plants (Poultry Only)

Nevada

Butcher King  
715 Ogden Avenue  
Las Vegas, Nevada 89101

Animal Research Center  
University of Nevada  
Kimlick Land  
Reno, Nevada 89502

Artic Circle Warehouse  
1720 Shaver  
Sparks, Nevada 89431

New Mexico

All Plants (Meat and Poultry)

Rhode Island

Meinel Bros., Inc.  
30 Agnes Street  
Providence, Rhode Island 02909

Eccy's Green Farms  
133 South Main Street  
Coventry, Rhode Island 02816

National Food Service  
200 Newport Avenue  
East Providence, Rhode Island 02906

South Carolina

All Plants (Poultry Only)

Tennessee

All Plants (Meat Only)

Washington

All Plants (Meat Only)

West Virginia

Frank Kidwiler  
Route 1  
Harper's Ferry, West Virginia 25425

Top Quality Reddi-Pak Meats  
2316 Adams Avenue  
Huntington, West Virginia 25704